

OBSERVE GOOD HYGIENIC PRACTICES



*Does Mr. Yucky
work in your kitchen?*

- Wash hands only in the hand sink – not in the dishwashing, food preparation or mop sinks
- Ill employees can cause FBI. Enforce sick leave policy or reassign duties
- Eat, drink or use any form of tobacco only in designated non-food production areas
- Do not use a common cloth towel or apron for hand wiping

- No bare hand contact with ready-to eat food!
- Wear nails short, clean and unpolished
Restrict rings to plain bands
- Cover open cuts and burns with finger cots, bandages or single-use gloves
- Follow single-use glove guidelines listed on page 9



Good Hygienic Practices are the Responsibility of Both the Foodworker & the Management!